

Olde Tymes
Restaurant & Catering, Inc
360 W Main St
Norwich, Ct 06360

RFP 13PSX0018 1/27/2014

Catering Services at:
Harkness Memorial State Park
AND
Rocky Neck State Park

State of Connecticut
Department of Administrative Services/Procurement Services
Attn: Ann Simeone
165 Capitol Ave, 5th Floor South
Hartford, Ct 06106

Introduction

- Olde Tymes Restaurant & Catering, Inc is proud to submit this proposal for consideration as a qualified caterer for events held at the Eolia Mansion in Harkness Park, the Ellie Mitchell Pavilion at Rocky Neck State Park, as well as other park venues in Connecticut. We have been established in Norwich, Connecticut since February 22, 1984 and have had a full time catering division since November 1, 1992. We have extensive experience catering all types of functions throughout Connecticut, Central Massachusetts, Rhode Island, and even Cape Cod. We also were the foodservice provider for the Valley Railroad Company's Essex Clipper Dinner Train in Essex, Ct for twelve years
- Rodney Green, President and Owner of the company, is a hands on operator with over 39 years of foodservice experience who is still directly involved in the day-to-day operations of the business.
-
- Debbie White, the Catering Coordinator, has over fifteen years of banquet and catering experience including five years as the Banquet Manager at the Holiday Inn of Norwich, over 3 years as the Catering Coordinator for Olde Tymes, as well as extensive experience in other venues.
-
- Rodney and Debbie are always dedicated to serving the customers with the attention they deserve. Olde Tymes has a long history of successful events and in twenty years of catering, Olde Tymes has never failed to deliver.
-
- We have enclosed references and recommendations from past and current customers regarding our performance for them. Olde Tymes has been a preferred caterer at the Pavilion since the year 2000. I am sure that the staff there would be happy to describe how Olde Tymes has become a premier provider of catering services at that facility.
- We have enclosed additional information requested for this proposal and trust that you will find it satisfactory.

Lisa Griffin
lgriffin@eastern-
savings.com
Chief Operating Officer
Eastern Savings Bank



January 27, 2014

Re: Rodney Green
Olde Tymes
Norwich, CT

To Whom It May Concern:

I have known Rodney Green for nearly ten years. We have used his catering services for a wide range of events from our company picnic to evening business events and each time his team does a fabulous job with not only the food but making the process simple for us. Rodney and his team are endlessly accommodating and I highly recommend them.

Sincerely,

Lisa H. Griffin
EVP, Chief Operating Officer
Eastern Savings Bank

Lisa Giffin, Chief Operating Officer of Eastern Savings Bank, has relied on Olde Tymes for all of her catering needs for several years. Whether it be retirement parties, Chamber of Commerce Open Houses, company picnics, or even formal breakfast for the Board of Directors meetings, Lisa knows that Olde Tymes will handle her functions professionally and smoothly.

eastern-savings.com

257 Main Street | Norwich, CT 06360 | Phone 860.869.7381 | Fax 860.859.4489

Jan. 27, 2014 11:30AM

No. 3853 P. 2



John Iovino
Director of Student Affairs
Norwich Free Academy
iovinoj@nfaschool.org

John has found that Olde Tymes is his best alternative to the on-campus foodservice by Aramark. John calls Olde Tymes to provide the level of quality and service that he demands for his signature functions.

January 27, 2014

To Whom It May Concern:

It is with great pleasure that I submit this letter of recommendation on behalf of Old Tymes Restaurant, Norwich CT.

As the Director of Student Affairs at Norwich Free Academy, I have had numerous events catered by Old Tymes Restaurant. At all times I have them to be extremely professional in the delivery of their services. They make hosting an event enjoyable, not stressful and worrisome. They are very organized in planning the menu and service to be provided. Attention to detail is of the utmost concern to them when planning an event. They are very involved in the appearance of the venue, offering numerous suggestions to enhance the evening. At the event, their staff is professionally dressed and very courteous to the attendees. Of course the food is diverse in selections and of high quality.

Based on my interactions with Rodney Green and Debbie White, I would highly recommend Old Tymes Restaurant to anyone planning an event, be it small or large.

Sincerely,

A handwritten signature of John Iovino.

John Iovino

Director of Student Affairs

PROVIDING OPPORTUNITIES... PREPARING LIVES

Norwich Free Academy • 860.877.2505 • 305 Broadway, Norwich, CT 06360 • www.nfaschool.org

Barbara J. Vars-Breton
bvars@covantaenergy.com
HR/Administrative Assistant
Covanta Energy, Preston, Ct

Barbara vars-Breton has trusted Olde Tymes for many years for her company's catering needs. She knows that Olde Tymes will always deliver as promised.

-
- January 24, 2014
-
- To Whom It May Concern:
-
- This letter is to act as a reference for Rodney Green, owner, of the Olde Tymes Restaurant and catering establishment in Norwich, Connecticut.
-
- I have utilized Olde Tymes catering for the past fourteen years during our major outages which consist of a two week period in January. We require a noon and midnight serving time. Olde Tymes has consistently been on time for servings and this is important when we're trying to keep contractors on site and get them fed in a minimal amount of time. The quality and price of their food is excellent – some of these contractors only get one meal a day due to the fact that they are on the job sometimes for over 12 hours.
-
- If you need any further information, please feel free to contact me at 860-889-4900, ext. 128.
-
- Sincerely,
-
-
- Barbara J. Vars-Breton
- HR/Administrative Assistant
- Covanta SECONN
- 132 Military Hwy.
- Preston, CT 06365

Pamela Adams
pamela_aey_adams@sbcglobal.net
Board of Directors –
Friends of Ct State Parks

Pamela Adams has come to Olde Tymes several times for events for the Friends of Connecticut State Parks. We have always tried to do our best for her and her organization. Olde Tymes has a long history of working with non-profit organizations to help keep their catering costs low while also trying to insure they make profits on catered fund-raising events. From the FCSP to Rotary Clubs, churches, and civic organizations in the Norwich area, people know that they can count on Olde Tymes to deliver professionally and affordably.

- 27 Harbor Road
- Colchester, CT 06415
- 860.537.3060
- Pamela_aey_adams@sbcglobal.net
- January 25, 2014
-
- Ms. Ann Simeone
- Department of Administrative Services
- 165 Capitol Ave.
- Hartford, CT 06106
-
- Dear Ms. Simeone:
-
- It is with great pleasure that I recommend Olde Tymes Restaurant & Catering of Norwich, CT to be an approved caterer for events at the Ellie Mitchell Pavilion at Rocky Neck State Park and at the Harkness Mansion "Eolia" at Harkness Memorial State Park, Waterford, CT.
-
- I have done business with Olde Tymes Owner, Rodney Green, Catering Manager, Debra White and their very capable staff for a number of years. My direct involvement with Olde Tymes has been their catering of the past four Annual Dinners for the Friends of CT State Parks (FCSP); at Rocky Neck (2013 Shore Dinner), Heublein Tower (2012-German Fare), Valley Railroad Jenson Gallery (2010-American) and aboard the Riverboat "Becky Thatcher" (201-Seafood) which is a challenging venue due to limited space for food preparation, lack of a kitchen and the motion of the vessel. On all occasions, the food has been outstanding, plentiful and, sold at an affordable price point. The FCSP have always been pleased the dinners and the service. Olde Tymes also has a long history of catering weddings and large events at the "Ellie Mitchell" Pavilion at Rocky Neck SP in East Lyme and, in the past, as the exclusive caterer for the Dinner Train at the Valley Railroad State Park and Essex Steam Train in Essex, CT. In my former capacity as Director of State Parks, I would hear wonderful reviews of the food and the service provided by Olde Tymes from many of the customers as well as the park staff.
-
- Mr. Green and his catering staff are very accommodating to the needs of their customers and handle the difficult, and sometimes unpredictable, venues with ease. They are also serve a wide diversity of menus. I believe that, if you choose Olde Tymes as one of the caterers at Harkness and at Rocky Neck, the customers and the State Parks Division will be very pleased with the selection.
-
- Respectfully,
- Pamela Aey Adams
- Vice President & Treasurer
- Friends of CT State Parks, Inc.

Customer Review

- 5.0/5.0
- Quality of Service: 5.0
- Responsiveness: 5.0
- Professionalism: 5.0
- Value: 5.0
- Flexibility: 5.0
-
- Anonymous3 Reviews
- Debbie- the event coordinator at Olde Tymes- is simply the best. Both Debbie and Rodney were great in working with us to design a menu that was perfect for us and fit our budget. Debbie was helpful and responsive throughout the process and even helped us come up with ideas for decorating the location. She was a life-savor the weekend of the wedding, and handled everything without us having to get involved with any of the details- we were much calmer knowing that she was taking care of everything. We couldn't be happier about how everything went. Everything was perfect, and the night went seamlessly.
- Wedding: 1+ year ago
Services Used: Catering

Customer Review

- 5.0/5.0
- Quality of Service: 5.0
- Responsiveness: 5.0
- Professionalism: 5.0
- Value: 5.0
- Flexibility: 5.0
- Jessica2 Reviews
- I cannot say enough good things about Debbie and her staff. Phone calls were returned in a timely manner and all my questions were always answered. Debbie even helped and made suggestions on things that I had no clue about. She was great! The waitstaff that night was awesome, and our guests loved the bartenders!! Food was outstanding!! That was the best beef brisket we have ever had. I had so many compliments about how great the food was!! It was great!! We got married at Rocky Neck, which is a difficult spot with all it's rules and they came in did they're thing and it was spot on!! I would recommend them to anyone!!!! Great value for your money, and you won't break the bank!!!!Olde Tymes Catering responded with the following comments:
We want to thank Jessica for her review. She mentioned two things we are extremely proud of: 1 our beef brisket and 2 our reputation at the Rocky Neck pavilion. Olde Tymes Catering is chosen more often than any other caterer so if you are considering this "challenging" location we can help you with the beach wedding of your dreams all while complying fully with the the State park rules.We want to thank Jessica for her review. She mentioned two things we are extremely proud of: 1 our beef brisket and 2 our reputation at the Rocky Neck pavilion. Olde Tymes Catering is chosen more often than any other caterer so if you are considering this "challenging" location we can help you with the beach wedding of your dreams all while complying fully with the the State park rules.
- Wedding: 10/06/2012
- Services Used: Catering

Customer Review

- 5.0/5.0
- Quality of Service: 5.0
- Responsiveness: 5.0
- Professionalism: 5.0
- Value: 5.0
- Flexibility: 5.0
- Charissa1 Reviews
- My husband and I had a Steampunk wedding on a riverboat that had limited resources for food preparation. Old Tymes catering worked with me through the entire process to make sure that everything I was looking for was met while fitting into a rather tight budget. They went out of their way to make substitutions to ensure that my husband and I could eat everything provided (between food allergies and religious observance that is easier said than done!). The food was delicious and plentiful and I would recommend them in a heartbeat! Olde Tymes Catering responded with the following comments:
We have to say that this was our first Steampunk wedding. We loved the Victorian influences and welcomed the opportunity to create a menu that not only fit the theme but also allowed the couple and their guests to enjoy every item offered. Getting married at the Valley Railroad location, taking a steam train and boarding a riverboat all added to the ambiance, you felt you had stepped back in time! We have to say that this was our first Steampunk wedding. We loved the Victorian influences and welcomed the opportunity to create a menu that not only fit the theme but also allowed the couple and their guests to enjoy every item offered. Getting married at the Valley Railroad location, taking a steam train and boarding a riverboat all added to the ambiance, you felt you had stepped back in time!
- Wedding: 09/29/2012
- Services Used: Catering

Typical Summer Month Events

- **July 2011 Catering Events**

- July 2nd

- New London Class of '58 Class Reunion
Buffet for 50—Shennecossett Yacht Club 1010 Shennecossett Rd, Groton Ct.
Contact Person: Linda Gunn 860-460-1705
- Gary and Pat Cardot Employee Appreciation
Buffet for 35-Residence @ 21 Lewis Rd. Preston, Ct Contact Person: Gary Cardot 860-886-2358

- Dan & Sally Mabesoone of Mastercare

- Wedding Buffet for 80—The Stone House, Deep River Ct. Contact Person: Sally Mabesoone 860-848-9656

- July 3rd

- Tina Pepin and Howie Roach Wedding Reception

- Buffet for 80—Mohegan Park, Norwich Ct Contact Person: Anna Nadeau 860-564-2100

- July 7th

- Ali Cain and Kevin Fowler Wedding Reception

- Buffet for 75—Rocky Neck Pavilion Contact Person: Barbara Cain 203-239-1097

- July 8th

- City of Norwich Fireworks Extravaganza

- VIP Reception Buffet for 50—The Villas at Riverheights, Norwich Ct Contact Person: Michael Franklin 860-460-8144

- July 9th

- Adrienne Ross and Joe Duhancik Wedding Reception

- Buffet for 150—Rocky Neck Pavilion Contact Person: Pat Ross 860-485-9707

- Sharon Jessup and Peter Levine Wedding Reception

- Buffet for 45—Mohegan Park, Norwich Contact Person: Peter Levine 860-839-3639

- July 10th

- Douglas and Marlene Cormier 60th Anniversary

- Buffet with carving station & passed Hors d'oeuvres for 100—residence at 64 Anna Maria Lane, Windham

- Contact person: Scott Cormier 617-835-4346

- Laurie Sklener Memorial Service

- Buffet for 75—residence at 164 Gifford Street, Norwich Contact Person: Laurie Sklener 860-237-1546

- July 15th

- Robin Hong Funeral Service

- Buffet for 75—residence at 167 Washington St., Norwich Contact Person: Robin Hong 207-329-9521

- Karen Annis and Josh Hibbard Wedding Reception

- Cookout style buffet for 100—Rocky Neck Pavilion Contact Person: Karen Annis 203-376-9880

- July 16th

- Spirit of Broadway Theatre Gala
Lobster/steamer cookout for 50—SBT Chestnut Street, Norwich Contact Person: Brett Bernadini 860-334-0181

- Lelah Camp

- Buffet for 30-- onsite pickup Contact Person: Lelah Camp

- Marilyn Johnson Graduation Party

- Buffet for 75-Indianfield Campground Old Colchester Rd, Salem Ct Contact Person: Marilyn Johnson 860-212-6734

- July 17th

- Elizabeth Lane Birthday Party

- Buffet for 30—Colchester Commons Clubhouse Contact Person: Elizabeth Lane 860-859-1125

- July 20th

- Backus Diabetes Clinic

- Breakfast Buffet for 20—Backus Health Center, Salem Tpke Norwich Contact Person: Lisa Williams 860-729-2682

- July 22nd

- Glastonbury Union Local 27

- Outdoor Picnic for 85—Matson Community Center, Clark Hill Glastonbury Contact Person:

- July 23rd

- Terry Dibble and Jay Srednicki Wedding Reception

- Buffet for 40—residence at 12 Skipper Rd, Stonington Contact person: Terry Dibble 607-725-9262

- Rebecca Holden and Isaac Newman Wedding Reception

- Buffet for 80—residence at 120 Broad St. Norwich Contact Person: Isaac Newman 508-369-3588

- Ducharme Funeral Service

- Buffet for 50—Taftville Firehouse, Taftville Ct. Contact Person: Mrs. Ducharme 860-204-9436

- July 24th

- 4-H Club Foundation

- Breakfast Buffet for 45—Dudley Street, Norwich Contact Person: Attorney Donald Beebe 860-889-5266

- July 30th

- Kimberly Perry and Luiz Izquierdo Wedding Reception

- Buffet for 200—Rocky Neck Pavilion Contact Person: Kimberlyperry126@gmail.com

- Barbara Wisniewski Jack n Jill Shower

- Buffet for 40—residence at 71 Bashon Hill Rd. Bozrah Ct Contact Person: Barbara Wisniewski 860-886-1525



360 W Main St, Norwich, Ct 06360

www.oldetymes.com

860.887.6865

CAPABILITY STATEMENT

COMPANY OVERVIEW:

Olde Tymes Restaurant & Catering is a Veteran-Owned Small Business, based in Norwich, Connecticut. Founded in 1984 by current President and Owner Rodney Green, Olde Tymes has grown from a single family style restaurant to a multi-concept, all-purpose foodservice organization. Serving everything from local family picnics to National Guard lunches to formal shoreline weddings, Olde Tymes has developed the procedures and staffing to provide quality events at affordable prices with good, home-style cooked food.

COMPANY PRINCIPALS:

President: Rodney Green. Restaurant and Foodservice Management professional with over 37 years of hands-on foodservice experience.

Catering Coordinator: Debbie Itchkawich. Banquet and Marketing Expert with over 15 years in Foodservice.

KEY SERVICES:

Delivery of full hot or cold buffets, cookouts, or plated meals to the client's location in a timely and affordable manner with a professional, courteous staff.

We can expertly provide our services for almost any meal requirement including Picnics, Cookouts, Corporate Events, Military Contracts, Delivery to Disaster Relief Crews, Special Family Occasions, last-minute emergency response, Weddings, and non-profit fund raisers.

NOTES OF INTEREST:

Olde Tymes uses only restaurant grade food products and national name brand beverages. We do not use "school grade" unless specifically told to.

Olde Tymes is also fully licensed and insured for full alcoholic beverage service in the state of Connecticut.

REFERENCES

- Army National Guard – Hartford, Ct
Contact: Jessica.torres2.mil@mail.mil
- Air National Guard – Orange, Ct
Contact: debra.weeks@ang.af.mil
- Air National Guard – Bradley Airfield, East Granby, Ct
Contact: pablo.ravizzoli@ang.af.mil
- Valley Railroad – Essex, Ct
Contact: Michael Lombardi 860.767.0103
- COVANTA Energy – Preston, Ct
Contact: Barbara Vars – Bvars@covantaenergy.com
- Rocky Neck State Park – Niantic, Ct
Contact: Sue D'Agostino – Sue.DAgostino@ct.gov

Company Designations

Cage Code: 6HUL0
DUNS Number: 103966917
Corporate Structure: S Corp
Veteran Owned
Small Business
ORCA: Registered

NAICS CODES:

722310—Industrial Caterers, Cafeteria Food Services
722320—Caterers, Catering with Staff, Catering Services
722330—Mobile Food Services

SIC CODES:

4789—Dining Car Operation
5812—Caterers, Eating Places, Food Service Contractors
5963—Direct Selling/Mobile Food Services

CONTACT INFORMATION

Olde Tymes Restaurant, Inc.
360 W Main St
Norwich, Ct 06360

Phone: 1-860-887-6865
Fax: 1-860-887-8515

EMAIL: info@oldetymes.com
WEBSITE: www.oldetymes.com

FACILITIES AND EQUIPMENT

Over 2,500 square feet of main kitchen production, refrigeration, and storage area with mobile equipment capable of fresh cooking off-site as well as heated and refrigerated transport.

CAPABILITIES

- Multi Item Buffets in any location.
- Breakfast buffet service available
- Mobile Kitchen Truck
- Specializing in comfort food
- Serving New England

Menus

- Breakfast
- Lunch
- Weddings
- Casual or Formal
- Full Bar Service
- Fully Licensed and Insured

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- **Formal Breakfast Buffet**
- Subject to 30 person minimum
- Start your day with a famous Olde Tymes Breakfast.
- Our Basic Breakfast Buffet includes the following:
 - Assorted sliced fruit and melons
 - Bagel & Pastry tray
 - Butter Cream Cheese Jelly
 - Fresh Scrambled Eggs in Choice of Styles or Baked Egg Casserole
 - Home-fried Potatoes
 - Crisp Bacon Sausage Links (pork or turkey)
 - Buttermilk Biscuits Scratch made Blueberry Muffins
 - Coffee Decaf Juice
 - Serviceware Table Linens Staff
 - \$24.99 per person
 - Add Pancakes or French Toast \$2 per person
 - Add Cinnamon Crisp French Toast \$2.50 per person
- **Continental Breakfast**
- The perfect start for your business conference.
- Bagels - Assorted Breads - Blueberry Muffins - Pastries
- Fresh fruit and melon
- Coffee Juices
- Serviceware, table linens, and staff
- 30 person minimum
- \$14.99 per person
- ***Special requests and custom menus are easily prepared.***
- Smaller groups subject to additional service charge.
- All prices subject to tax and service charges.

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- ***Lunch Buffet Selections***

- (Buffets Serve 30 or More Guests)

- **The Benedict Deli Buffet**

- Mixed Greens Salad with Balsamic Vinaigrette
- Chef's Potato Salad
- Italian tri-color Pasta Salad
- Platter of Freshly Sliced Deli Meats to include
- Smoked Turkey Breast
- Honey Smoked Ham and Genoa Salami
- Tuna Salad
- Swiss, Pepper Jack and Provolone Cheeses
- Platter of Beefsteak Tomatoes, Red Onion, Kosher Dill Pickles and Peppers
- Assorted Fresh-Baked Rolls
- Assorted Individual Bags of Chips
- Chef's Selection of Assorted Pies & Cakes
- Freshly Brewed Coffee, Decaffeinated Coffee, and Assorted Teas
- \$25.00 per guest

- **The Arnold Executive Deli Buffet**

- Chef's Specialty Soup Du Jour
 - Medallion Salad with mixed greens, chopped walnuts, craisins, crumbled goat cheese, mandarin oranges, red onions, and grape tomatoes with lemon honey vinagrette
 - Antipasto Salad Fresh Cauliflower and Broccoli Salad
 - Albacore Tuna Salad
 - Sugar-Cured Pit Ham, Whole Turkey Breast and Fresh-Roasted Round of Beef
 - Vermont Aged Cheddar, Swiss Cheese, Provolone and American Cheeses
 - Sliced Tomatoes, Olives, Red Onion, Kosher Dill Pickles and Peppers
 - Kaiser, Baguette, Deli Rolls
 - Assorted Individual Bags of Chips
 - Chef's Selection of Assorted Pies & Cakes
 - Freshly Brewed Coffee, Decaffeinated Coffee, and Assorted Teas
 - \$30.00 per guest
-
- Includes china service, glassware, flatware, linens, and attending staff.
 - All prices subject to 6.35% Connecticut state tax and 20% service fee

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- **The Complete Elegant Reception Package**
- **Steamship Round Buffet**
 - 100 person minimum
- **Appetizer Table**
 - The perfect accompaniment for any buffet to serve during your cocktail hour. Includes fresh fruit display or cut fruit bowl, assorted cheeses and crackers, and fresh cut vegetables with assorted dips in an elegant table display.
- **Hors d'oeuvres**
 - The favorite package of passed hors d'oeuvres to accompany your appetizer display includes Jumbo Shrimp Cocktail, Sea Scallops wrapped in your choice of bacon (hot) or melon (cold), Salmon Mousse on Cucumber, Cream Chablis Stuffed Mushrooms, and Mini Anti-Pasto Skewers. These are suggestions. More items are available.
- **The Classic Wedding Buffet.**
 - Your suggested menu includes our fresh, made from scratch, Vegetable Lasagna, Oven-Roasted Chicken Marsala, Seafood Newberg with Rice, choice of potato, choice of vegetable, tossed salad with two dressings, rolls and butter, and of course a live carving station featuring one of our professional chefs carving fresh roasted Steamship Round of Beef on the buffet line.
- **Bar and Beverage Service**
 - We will provide at least 3 varieties of wine, 4 brands of bottled beer(3 domestic and 1 specialty), and standard name brand liquors including Smirnoff, Gordon's Gin, Cutty Sark Scotch, Seagram's 7 whiskey, and Cruzan rum. Your service includes a full range of mixers including assorted fruit juices, tonic, club soda, name brand soda products, and a coffee station.
- Our full-service wedding package includes all of the above as well as all china, flatware, glassware, and any necessary heating and cooking equipment. There are no extra rental fees. We will also provide standard linen service including round floor-length tablecloths, napkins in your choice of color, and all necessary coverings for the ancillary tables such as cake, registration, buffet, DJ, bar, etc.
- ***Your total price for this package starts at \$79 per person plus tax and service charge.***
- **Menu Flexibility**
 - We welcome special requests and special needs. We have extensive experience with allergens and can customize our menus to fit almost any special request.
- Optional services include Champagne Toast, Chair covers, Chair sashes, Color coordinated table top linens, pleated skirting, upgrades on menu items and bar brands. Custom menus and pricing are not only available, but encouraged.
- Debbie White—Catering Coordinator
- White.debra.a@gmail.com
- Rodney Green—President
- Rodney@oldtymes.com

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- **Plated Dinners**

- Some Suggested Entrees:
 - Essex Clipper Chicken with Apple-Corn Stuffing and Cranberry Glaze
 - Fire-Roasted Chicken Fiesta with fresh Pico de Gallo
 - Baked Stuffed Shrimp with Mixed Seafood Stuffing
 - Garlic Broiled Salmon with Bearnaise Sauce
 - Baked Seafood Newberg Pie with Pastry Crust
 - Prime Rib Au Jus
- These meals include:
 - Salad of mixed spring greens with choice of dressing
 - Choice of Vegetable
 - Choice of Potato or Rice
 - Dinner Rolls with Butter
 - Table Linens
 - Subject to a 30 person minimum
 - \$49.99 per person
- Also Available:
 - Appetizer Display Table — \$6.99 per person
 - Passed Hors d'oeuvres - 5 courses - \$10.00 per person
 - Dessert Display Table - \$7.99 per person
- **Standard Open Bar Service**
 - 50 person minimum
 - Includes 3 varieties of wine, 3 domestic bottled beers, 1 specialty/import bottled beer, standard name brand liquors including Smirnoff, Cutty Sark, Gordon's, Seagram's, and Bacardi. Assorted Coca Cola products, juices, and mixers are also included. Service is in hard clear plastic tumblers.
 - 1 hour pre-meal—\$9.00 per person
 - 4 hour reception—\$18.00
 - After dinner cordials—priced individually
 - All prices subject to Connecticut state tax of 6.35% and service fee of 20%.
 - All minimums may be waived with additional service fee



What our clients have to say

Dear Debbie,

Thank you so much for a great buffet for the wedding. The food was a big hit!! The Brisket was awesome (can I have the recipe for personal use?)

Debbie was over the top wonderful and so was all the staff. I will recommend you for anyone having a wedding in that area!!

Thanks a bunch,

- Pat Ross

(Wedding on July 9, 2011 Rocky Neck Pavilion)

Dear Debbie,

We wish to thank you for the fantastic food and services at our wedding reception. We were complimented by many people on how excellent the food was.

Thank you so much for your part in making our day perfect.

- Paul & Eileen

Impress your guests and distinguished clients with our service, we know what it takes to do it right.



Venues: Rocky Neck, Branford House,
Spirit of Broadway Theatre



Debbie White - Catering Sales & Event Coordinator

White.debra.a@gmail.com

Rodney Green - President

Rodney@oldetyme.com

The logo consists of the words "OLDE TYMES" in a bold, white, sans-serif font, enclosed within a dark oval shape.

Catering

A soft-focus background image showing several clear glass stems and white plastic spoons on a light-colored surface.

360 West Main Street
Norwich, CT 06360
Tel: (860) 887 6865
Fax: (860) 887 8515
www.oldetymes.com

Formal Breakfast Buffet

Subject to 30 person minimum

Start your day with a famous Olde Tymes Breakfast.
Our Basic Breakfast Buffet includes the following:

Assorted sliced fruit and melons

Bagel & Pastry tray

Butter - Cream Cheese - Jelly

Fresh Scrambled Eggs in Choice of Style

or Baked Egg Casserole

Home-fried Potatoes

Crisp Bacon Sausage Links (pork or turkey)

Buttermilk Biscuits & Scratch made Blueberry Muffins

Coffee - Decaf - Juice

Serviceware & Table Linens & Staff

\$24.99 per person

Add Pancakes or French Toast \$2 per person

Add Cinnamon Crisp French Toast \$2.50 per person

Continental Breakfast

Subject to 30 person minimum

The perfect start for your business conference.

Bagels - Assorted Breads - Blueberry Muffins - Pastries

Fresh fruit and melon

Coffee & Juices

Serviceware & Table Linens & Staff

\$14.99 per person

Special Request and custom menus are easily prepared.

Smaller groups subject to additional service charge.

All prices subject to tax and service charges.

Fully Licensed Bar Service

We offer and insure bar service with options of a cash bar, open bar, hosted cocktail hours, consumption bars, drink tickets, wrist bands, champagne toast and signature drinks.

We protect our clients and staff by ensuring our staff is covered by workman's comp, general liability and liquor liability. We can provide "additionally insured" certificates upon request.

We will help you create a customized drink menu for your event. Our bar service takes the likes and drinking customs of you and your guests' into consideration. Let us help you create a theme or specialty drink to coordinate with your event.



Catering Your Affair

Professional Catering for Weddings, Parties and Other Events

The professionally trained staff at Olde Tymes are ready to provide quality catering for all of your food service needs. We have the variety necessary to fit any budget for any style of occasion from backyard barbecues to formal cocktail parties.

The Complete Elegant Reception Package

Subject to 100 person minimum

Appetizer Table

The perfect accompaniment for any buffet to serve during your cocktail hour.



Hors d'oeuvres

The favorite package of passed hors d'oeuvres to accompany your appetizer display.



The Classic Wedding Buffet

Your suggested menu includes our fresh, made from scratch, Vegetable Lasagna, Oven-Roasted Chicken Marsala & more.



Bar and Beverage Service

We will provide at least 3 varieties of wine, 4 brands of bottled beer, and standard name brand liquors.

Our full-service wedding package includes all of the above as well as all china, flatware, glassware, and any necessary heating and cooking equipment.

Your total price for this package is \$79 per person
plus tax & service charge.

Menu Flexibility

We welcome special request and special needs. We have extensive experience with allergens and can customize our menus to fit almost any special request.

Optional services can be included
Custom menus and pricing are not
only available, but encouraged.

Branford House



Rocky Neck Displays



Rocky Neck Weddings



Friends of Connecticut State Parks Lobster Bake





Palace Theater - Waterbury

Friends of Maria – Construction Site



Summary

Olde Tymes Restaurant and Catering is proud to have over 30 years of service to the citizens of Connecticut. We look forward to continuing this service at Rocky Neck State Park as well as adding Harkness Memorial State Park, and other state venues, to our list of locations for customer referrals. Thank you for the opportunity to bid on this contract.

Sincerely,

Rodney Green – Founding President and Owner